

taste canoe

tater tot

Acadian caviar + green tomato ketchup

—

stag tartare

pickled ramps, apples, smoked heart,
barbecue gel + charcoal oil 29.

—

creamed corn

quail egg, chanterelles, sumac popcorn,
marjoram + buttermilk 21.

—

trout + mussels

steelhead trout, smoked mussels,
roasted baby gem lettuce,
anchovy + taramasalata 44.

or

larded beef filet

globe artichokes, wilted kale, black garlic aioli,
caramelized molasses + sunchoke 57.

—

tarragon ice cream

hazelnuts

—

concord grape tart

La Sauvagine cheese mousse, walnut praline,
celery + goat cheese sorbet 14.

—

wild blueberry nougat

115. per person

170. with locally inspired pairings

participation of the entire table is required
tasting items are available à la carte